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rolls, cobs and similar articles, are packed tightly together and subjected to a penetrating and sterilising radiation treatment. Pref. the shapes are wrapped separately in polyethylene film sealed by welding and packed closely together for treatment by electromagnetic microwaves, X-rays, etc. Bakery products can be stored for a long period and brought to the table with the qualities of freshly baked goods.

Derwent Class: A92; D11

International Patent Class (Additional): A21D-006/00

Record - 30

DIALOG(R) File 351:DERWENT WPI

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001375855

WPI Acc No: 75-25506W/197515

Saccharomyces carlbergensis treatment - brewers yeast treated with millimetre electromagnetic waves to cut diacetyl prodn

Patent Assignee: GOLANT M B ET AL (GOLA-I)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
SU 415983	A	19741115					197515 B

Priority Applications (No Type Date): SU 1763210 A 19720324

Abstract (Basic): SU 415983 A

In the title prepn. S. carlbergensis 11 is treated with electromagnetic waves of 6.0 mm wave length using a flux density of 0.1 milli watt/cm<sup>2</sup> for 2 hrs., the treatment being carried out 10 times. The treated yeast reduces less diacetyl and aldehydes during wort fermentation, which effects the taste of beer, diacetyl in particular has very characteristic odor. The yeast inherits new characteristics and has normal life cycle.

Derwent Class: D16

International Patent Class (Additional): C12C-011/04

Record - 31

DIALOG(R) File 351:DERWENT WPI

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000879698

WPI Acc No: 72-39686T/197225

Liquids turbidimeter - esp for control of yeast propagation processes by monitoring content of suspended solids

Patent Assignee: DISTILLERS CO (YEAST) (DIST )

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
GB 1278784	A						197225 B

Priority Applications (No Type Date): GB 6850389 A 19681023

Abstract (Basic): GB 1278784 A

Part of liquid stream is passed through a flow-cell where its absorption or reflection of electromagnetic radiation is measured. The same part or another part is passed through a separator which removes solids above a certain particle size from the liquid, following which

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